

Al and
such as described including soy isoflavones, the level of 0.1 g in 240 mL aqueous solution was found to increase the solubility of individual components including the soy isoflavones in aqueous solution. A suitable range of a composition of carrageenan and maltodextrin commercially available under the trademark INSTA*THICK is 1.0 g to 4.0 g for a 240 mL composition. The level of 1 g in 240 mL water was found to increase the solubility of the components in aqueous solution. A suitable range of xanthan gum commercially available under the trademark KELTROL-T is 0.024 g to 0.096 g for a 240 mL composition. The level of 0.024 g in 240 mL aqueous solution generally does not create a viscous mouthfeel. The 0.096 usage level is used in the preparation of 4x concentrated syrup.

IN THE CLAIMS

Please cancel claims 12 and 13.

Please amend the following claims:

Sub B3
A2
1. (Amended) A method comprising:
administering a beverage composition suitable for human consumption comprising effective amounts of the following solubilized components:
a calcium compound;
a pH modifying organic acid in an amount up to the equivalent amount of a calcium of the calcium compound; and
inulin,
wherein the effective amounts are sufficient to reduce the risk of bone density loss.

A3 Sub B3
3. (Amended) The method of claim 2, wherein the beverage composition further comprises:
a stabilizing agent comprising maltol and one of carrageenan and maltodextrin and a xanthan gum.

Sub B3
A4
7. (Amended) A method comprising:
administering a beverage composition suitable for human consumption comprising amounts of the following solubilized compounds:
a calcium compound;
a magnesium compound;
a pH modifying organic acid in an amount up to the equivalent amount of a calcium of the calcium compound; and

a4 cont

Sub
15

Sub
B
a6

A7^{Sub}
B37

ASUB
R31

Sub 37
a97

BEST AVAILABLE COPY